

## THE SOCIAL CORNER

The Domestic Department

## WELL INTENDED ADVICE SOON BECOMES NAGGING

## ROLL OF HONOR

Sons of Social Corner Writers

Walter F. Moran, of Norwich.

Richard G. Moran, of Norwich.

Eugene Campbell, of Williamstown, Conn.

Allen Williams Hovey, of Union, Conn.

Earl L. Sparks, of Norwich.

Arthur T. Knowles, of Wethersfield, Conn.

Floyd Mitchell, of Central Village, Conn.

William A. Madley, of Lebanon.

William Howard Gordon, of Bismarck, N. H.

Myron J. Ringland, of Norwich.

Ray F. McGill, of Leonard Bridge.

Calvin H. McGill, of Leonard Bridge.

Walter Robinson, of New Haven.

Floyd G. Knowles, of Camp Devens.

Milton Perry Pendleton, of Niagara Falls, N. Y.

Samuel L. Mitchell, of Manchester, N. H.

Frank E. Madbury, of Canterbury.

Frederick H. Rice, Jr., of North Franklin.

Herbert R. Hoffman, of North Franklin.

Clifford Bohman, of Mansfield Depot.

John Winfield Scott, U. S. Naval Air Station, Norfolk, Va.

## SOCIAL CORNER POEMS.

## A Solitary Way

Proverbs xiv. 10. "Corruption is in the heart of him that is covetous."

And though we be surrounded by a host of those who love us well, and are beloved.

To everyone of us, from time to time, there comes a sense of utter loneliness.

Our dearest friend is "stranger" to our soul.

And cannot realize our bitterness.

There is not one who really understands.

Not one to enter into all our feelings.

Such is the cry of each of us in turn.

We wander in a "solitary way."

No matter what or where our lot may be.

Each heart, mysterious even to itself, lives its inner life in solitude.

## A Solitary Way

Job vii. 17. "Knowest thou a secret?"

And wouldst thou know the reason why this is?

It is because the Lord desires our love.

In every heart he wishes to be first.

He therefore keeps the secret key himself.

To open the chambers, and to bless with perfect sympathy and holy peace.

Each solitary soul which comes to him.

So when we feel this loneliness it is the voice of Jesus saying, "Come to me."

And every time we are "not understood."

It is a call to us to come again.

For Christ alone can satisfy the soul.

And those who walk with him from day to day.

Can never have a "solitary way."

## A Solitary Way

Isaiah xlii. 16. "I will lead the blind by their nose."

And when beneath some heavy cross you faint.

And say, "I cannot bear this load alone."

You say the truth, Christ made this load his.

So heavy that you cannot return to him.

The bitter grief, which "no one understands."

Conveys a secret message from the King.

Entrusting you to come to him again.

The Master of Sorrows understands it well.

In all points tempted he can feel with you.

You cannot come too often, or too near.

The Son of God is infinite in grace.

His presence satisfies the longing soul.

And those who walk with him from day to day.

Can never have a "solitary way."

## The Point of View.

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## A WINTER LIKE THIS 54 YEARS AGO.

Dear Social Corner Sisters: First, I wish to thank the one who sent me the calendar, and who, not seeing any name on the package, but hoping the sender will see this, and know that I thank him or her for it.

We have been blessed into February, and still have no unpleasant weather. The women have not been able to put up any ice, and wood in the places where they burn it—like Wisconsin—is very high, as they cannot use sleds to haul it.

We shall probably have all the winter we want before May, however. For winter, 1864-1865 was just like this—no snow, pleasant, sunny days, such as usually come in September. We thirteen of February was clear and warm. There was not a bit of snow and children played in the streets bare-headed, and a fire seemed to be unnecessary. That evening it began to snow, and a furious wind arose. The next day, the fourteenth, the worst blizzard the west ever knew, raged until sundown. From two to three feet of snow on level had fallen and the wind had blown it so hard that only a pick could break it. All east and west roads were closed. The towns were isolated, and the snow could not be shoveled or plowed. Travel was only possible by throwing down fences and going through fields and woods. The roads were reported in Minnesota alone.

One pathetic thing was the death of fourteen school children, who had been to a skating school in the next district. They were all in the bottom of the wagon, under the blankets, except the oldest boy, who stood behind the sled, who were also frozen standing up.

In a large village, a teacher in the graded school went to a neighbor's house to get a sled, and found the sled frozen to the ground.

It was cold, with good sleighing, until the last week in April, and snow drifts lingered in shady places until May was well advanced. So we need not be envious of having winter yet.

Dear Bob White: Where did you get the impression that we have "little sunshine"? Why, we have many more sun days than you and the east have. The air is so dry that there are few clouds, and we have little rain. After September 29 we and two thunder storms in the night, with rain until morning.

Since then, there have been two or three days of snow flurries, and a few cloudy, but not more than two weeks in the winter. And the sun is so warm through the day, a fire is almost unnecessary. And we have here what you do not have—the afternoon. There is little to beget of winter here, that for an hour after its setting, the sun's light is reflected from the sky. Until almost ten, in the long days, it is light enough to read by.

Any country without trees for hundreds of miles is bare, cold and windswept in winter. The people in Minnesota, where I lived, who I first met, were the same, but it is now covered with groves and windbreaks, and is more pleasant than northern New England. Some day it will be the same here.

Isn't it pleasant to be able to eat light, sweet, white bread, all you want, and not feel guilty about it? And we are even using butter in our cooking now. But I fear that the war is not over, and our troops may yet have to fight.

NORTH DAKOTA.

## ECONOMICAL HOME-MADE CANDY.

Dear Social Corner Folks: Candy making is one of the arts and displayed in such attractive forms that it is easy to get into the habit of eating it. If the many ingredients that combined with the sugar were known it would be much less tempting, connected with it.

At retail prices granulated sugar is ten cents a pound and confectionery is more than twice as much. You can pay for thirty cents to nearly a dollar a pound for candy. Cream candies are so easily made from confectionery that pleasure and work are combined.

Sugar can be saved by mashing a half cup of hot potato with a tablespoon of corn starch and a little salt, and then using the sugar until it can be handled.

This potato fondant can be used as a basis for many candies and fillings for ice cream, pies or nut cream. Add three tablespoons of water to a cup of granulated sugar and boil until like syrup; drop in one square of gelatin, and when dissolved, dip the squares of dried cream, using a knitting needle into the hot chocolate and place on buttered plates to dry. These will be your high ball candy.

Hay stacks are made by stirring confectionery sugar and shredded coconut together. They will harden in twenty-four hours.

If desired dip them in the chocolate mixture.

Success for home candy making.

JENNIE.

## THOUGHTS FROM GREAT-GRANDMA.

Dear Social Corner Sisters: Coming to the city to spend the winter days with my daughter, I looked for the members of the Social Corner. Not being able to attend the gathering and comfortably seated, I managed to see the members coming from different directions leading to the Buckingham Memorial, where happy greetings were exchanged and preparation for the good things were delayed.

All being ready, I would gladly mingle my voice with others in singing the "Blessings of God from Whom All Blessings Flow," knowing it would give a nice relief to the good things to eat. Then the time of sociality with our guests displayed the bits of industry.

As the time for parting came each one left with a hearty desire to make home and surroundings brighter and happier.

Thanks for the nice calendar.

Loveingly,

GREAT-GRANDMA.

Norwich.

## TO USE THE SMALL POTATOES.

Dear Social Corner Sisters: The trick of conservation we have passed through has led to many economies, one of which is the way to serve small potatoes.

Sell the amount needed with the skins on and when they are done put them in a bowl and wash them with a little salt water. The skins will slip off and the potatoes will be as good as new. Season as you do for mashed potatoes. These potatoes are cheap and save you much time.

The small ones, even those as small as a walnut, may be used as follows:

Peel wash and dry; have a little of hard lard (as not as you would fry doughnuts) and put them in a fry until golden brown; then slice them out with a skimmer; salt and they are ready to serve. Very nice for dinner or supper.

Take smallest of small potatoes and wash them very thin slices. If you use larger potatoes, cut into very thin slices and wash them very thin.

A sharp knife or pastry cutter. Fry for a minute in a deep basket, immersing in smoking hot vegetable or olive oil or quiet dripping. Remove when the lightest yellow; not dark like the usual French fried potatoes. Place in a pie casserole or low baking dish and cover with a liberal quantity of moist cheese passed through a sieve.

The total membership of over 1,200 in England is put at nearly 4,500,000.

## SPRING CLEANING.

Dear Sisters of The Corner: February 5th was an unusually fine winter day, which accounted for the goodly number gathered at the meeting of Club No. 2. We were especially glad to have Triplets, Wildflower, Crimson Rambler, Golden Glow, Olga, B. B. and Tidy Addy with us.

Delilah Deal I thank you for the pretty pattern. Shall be pleased to exchange again.

Hello, miss you.

These fine sunny days remind me of housecleaning time, therefore will submit a few suggestions for saving time, temper and money.

To clean windows, use a small piece of chamois with warm water and soap; have another piece of chamois in clear water to wipe over with, wringing quite dry.

To wash painted walls, use four tablespoons of ammonia to six quarts of water, or seven tablespoons to each pail, rinsing with clear water, and rub dry.

Prevent matting from darkening by washing occasionally with salty water.

In sweeping do not use tea leaves, cornmeal or salt, but rather small pieces of newspaper well dampened.

When laying away scatter bits of white wax freely among the folds of white fabrics such as silks, tulle, laces, etc., to prevent from becoming yellow.

Clean glasses and mirrors with chamois and water, and rub with a cloth which has been boiled, as it will restore the brightness.

Use warm water with a little whitening on the cloth to clean white paint, full playing after the day.

Sagging seats of cane chairs may be made quite normal by washing and soaking with warm soap water and turning upside down until dry.

To remove shoe smell of fresh paint, put a pail of cold water in the room, changing it every two hours.

A few drops of oil of lavender scattered through a book case in a closed room will prevent mildew or mold in the books in damp weather.

Sweep matting or polished floors with a broom with a cover of cotton flannel; it will take up the dust better than a brush and will save the matting quite a bit of wear.

Soak new brooms in hot salt water before using; it toughens them and makes them last longer.

Rag Bags—in an upstairs closet of varying sizes to contain pieces of dress material and trimmings for repairs is a time saver if made of a piece of the same kind of material that they are to contain.

Would like to get a few suggestions from The Corner for using canned tomatoes.

With best wishes to you all.

PRUDY.

## DEPENDABLE RECIPES.

Dear Social Corner Sisters: I am sending a few recipes:

Clam Fritters: One pint chopped clams, one egg, one-half cup flour, one teaspoon salt, one teaspoon pepper, one egg, one and one-half cups milk. Drop by spoonful in hot fat.

Oatmeal Muffins: Two cups oatmeal, soaked over night in two cups of milk; in the morning add two teaspoons of soda, salt, one teaspoon sugar and one cup of butter in iron skillet.

Fried Clams: Dry large clams, dip in beaten egg and then in cracker crumbs, season with salt pepper, and fry in hot fat.

Spanish Cream: One pint milk, half box gelatin, heated until the latter is dissolved; add the yolks of three eggs, one teaspoon of sugar, one teaspoon of salt, and one cup of cream. Boil for ten minutes and cool before straining in the beaten whites of the eggs; pour in a mold and place on ice. Serve with whipped cream. This can be made on Saturday for Sunday dinner.

Lobster Croquettes: Two cups finely chopped lobsters, one teaspoon salt, one teaspoon pepper, one egg, one and one-half cups milk. Combine in the order given and cook in hot fat, roll in beaten egg and bread crumbs; fry in hot fat.

To Make Spanish Sauce: Three and one-half cups milk, one cup of tomatoes, four red peppers, one cup of French peas, three large potatoes, one teaspoon salt, one quart boiling water, one onion, one cup of cream, one clean chicken, slice tomatoes, shred pepper, remove seed, slice onion, place chicken in kettle with tomatoes, pepper, onion, and add boiling water; cover kettle and let simmer until the chicken is tender; remove chicken, strain what remains in a kettle, rub vegetable part through a sieve, return vegetable to kettle and add peas, potatoes, grated salt; cook until potatoes are tender; remove chicken in hot fat, roll in beaten egg and bread crumbs; fry in hot fat.

Oyster Pie—One quart oyster oysters, one quart milk, ten large oyster crackers, one egg, one-half cup butter, one cup of French peas, one cup of tomatoes, one cup of cream, one clean chicken, slice tomatoes, shred pepper, remove seed, slice onion, place chicken in kettle with tomatoes, pepper, onion, and add boiling water; cover kettle and let simmer until the chicken is tender; remove chicken, strain what remains in a kettle, rub vegetable part through a sieve, return vegetable to kettle and add peas, potatoes, grated salt; cook until potatoes are tender; remove chicken in hot fat, roll in beaten egg and bread crumbs; fry in hot fat.

Blended Food, Rye Baking Powder: One cup rye flour, one cup of baking powder, one cup of sugar, one cup of milk, one cup of cream, one clean chicken, slice tomatoes, shred pepper, remove seed, slice onion, place chicken in kettle with tomatoes, pepper, onion, and add boiling water; cover kettle and let simmer until the chicken is tender; remove chicken, strain what remains in a kettle, rub vegetable part through a sieve, return vegetable to kettle and add peas, potatoes, grated salt; cook until potatoes are tender; remove chicken in hot fat, roll in beaten egg and bread crumbs; fry in hot fat.

To Remove Mildew: Dear Social Corner Sisters: I want to thank the Sister who long ago sent me a recipe for "Delicious Chocolate Cake."

It is certainly very good, and with the high price of eggs, it is a great saving. I have made it all the time and have written of the recipe for several friends. I put it together a little differently from the original, but I can mix it for you, and it always turns out good.

Here is a remedy for mildew which I have tried, with success. Take one cup of rye flour, one cup of baking powder, one cup of sugar, one cup of milk, one cup of cream, one clean chicken, slice tomatoes, shred pepper, remove seed, slice onion, place chicken in kettle with tomatoes, pepper, onion, and add boiling water; cover kettle and let simmer until the chicken is tender; remove chicken, strain what remains in a kettle, rub vegetable part through a sieve, return vegetable to kettle and add peas, potatoes, grated salt; cook until potatoes are tender; remove chicken in hot fat, roll in beaten egg and bread crumbs; fry in hot fat.

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